

INCH-POUND

A-A-20097C
May 27, 1997
SUPERSEDING
A-A-20097B
April 15, 1992

COMMERCIAL ITEM DESCRIPTION

HOT SAUCE

**The U.S. Department of Agriculture has authorized
the use of this Commercial Item Description.**

1. SCOPE.

1.1 This Commercial Item Description (CID) covers of hot sauce, packed in commercially acceptable containers, suitable for use by the Federal Government and as a component of operational rations.

2. CLASSIFICATION.

2.1 The hot sauce shall conform to the following types as specified in the solicitation, contract, or purchase order.

Types.

Type I - Hot

Type II - Extra hot-4x

3.1 Ingredients: Each type of hot sauce is a ready-to-use sauce prepared from fermented red peppers, distilled vinegar, salt, and may contain spices, stabilizers, and other ingredients.

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Commander, Defense Personnel Support Center, 2800 South 20th Street, ATTN: DPSC-HSL, Philadelphia, PA 19145-5099 or FAX (215) 737-2963.

FSC 8950

DISTRIBUTION STATEMENT A. Approved for public release; distribution is unlimited.

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3.2 Finished product: Each type of hot sauce shall be a red to reddish-brown colored liquid. It shall be a smooth suspension of uniform small particle size and shall not stratify nor separate (minor separation which upon light shaking disappears and results in a uniform, relatively stable suspension is acceptable).

3.2.1 Odor and flavor: Each type of hot sauce shall have a pungent odor and a good flavor that is well balanced and peppery. Types I and II hot sauce shall have a typical pungent (heat value or bite) flavor and odor of product prepared from fermented and aged red pepper mash characteristic for the type of hot sauce.

3.2.2 Nonvolatile solids: The nonvolatile solids shall be 7.5 to 18.0 percent for Type I hot sauce and 3.9 to 17.0 percent for Type II hot sauce. Pepper solids are required to be no less than 2.7 percent for both Type I and Type II hot sauces.

3.2.3 Salt content: The salt content shall be 5.0 to 12.0 percent for Type I hot sauce and 1.2 to 12.0 percent for Type II hot sauce.

3.2.4 Acidity: The acidity (as acetic acid) shall be 3.5 to 5.0 percent for Type I hot sauce and 3.6 to 9.5 percent for Type II hot sauce.

3.2.5 pH: The pH for Type I hot sauce shall not exceed 3.2. The pH for Type II hot sauce shall range from 2.7 to 3.4.

3.2.6 Bite: The bite shall be not less than 650 Scoville units (43 ppm) for Type I hot sauce and not less than 3,000 Scoville units (200 ppm) for Type II hot sauce.

3.2.7 Foreign material: All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. There shall be no foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

3.3 Analytical requirements: Unless otherwise specified in the solicitation, contract, or purchase order, analytical requirements for the hot sauces shall be as stated above.

3.3.1 Analytical procedure: One two-ounce composited sample unit shall be submitted from each lot for testing.

3.3.2 Preparation of sample: No sample preparation is required.

3.3.3 Analytical testing: Analysis shall be made in accordance with the following Official Methods of Analysis of the AOAC International.

<u>Test</u>	<u>Method</u>
Nonvolatile solids	925.45A <u>1/</u>
Salt	941.13 <u>2/</u>
Acidity (as acetic acid)	920.174
pH	960.19
Bite (Capsaicin)	995.03

1/ Predry to near dryness on steam bath before drying in a vacuum oven. Run at 65° C.

2/ Saturated KMNO₄ shall be used in lieu of 5 percent KMNO₄ solution.

3.3.4 Test results: The test results for nonvolatile solids, salt, and acidity shall be reported to the nearest 0.1 percent, for pH to the nearest 0.1 value, and bite to the nearest Scoville unit (ppm). Any result not conforming to the finished product requirements shall be cause for rejection of the lot.

4. REGULATORY REQUIREMENTS.

4.1 The delivered hot sauce shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the hot sauce in the commercial marketplace. Delivered hot sauce shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

5. QUALITY ASSURANCE PROVISIONS.

5.1 Product conformance. The hot sauce provided shall meet the salient characteristics of this CID, conform to the producer's own specifications, standards, and quality assurance practices, and be the same hot sauce offered for sale in the commercial market. The Government reserves the right to require proof of such conformance.

5.2 Quality assurance. When required in the solicitation, contract, or purchase order, the Processed Products Branch (PPB), Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, shall determine the quality assurance of the hot sauce according to PPB procedures. The hot sauce shall be examined or analyzed as applicable in accordance with applicable provisions in this CID, solicitation, contract, or purchase order, and when applicable, the United States Standards for Condition of Food Containers currently in effect on the date of the solicitation.

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6. PACKAGING.

6.1 Preservation, packaging, packing, labeling, and case marking. Preservation, packaging, packing, labeling, and case marking shall be as specified in the solicitation, contract, or purchase order.

7. NOTES.

7.1 Purchasers shall specify:

-Type(s) of hot sauce required.

7.2 Source of documents:

7.2.1 Source of information for nongovernmental document is as follows:

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **Association of Official Analytical Chemists International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877.**

7.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1-199. This document may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954.** Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800.

Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243.**

Civil agencies and other interested parties may obtain copies of this CID from: **General Services Administration, Federal Supply Service, Specifications Section, Suite 8100, 470 East L'Enfant Plaza, SW, Washington, DC 20407.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Defense Automation Printing Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 35

Review Activities

Army - GL, MD, QM
Navy - MC
DLA - SS

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
HHS - NIH, IHS
USDA - FV
VA - OSS

PREPARING ACTIVITY:

DLA - SS
(Project 8950-P010)